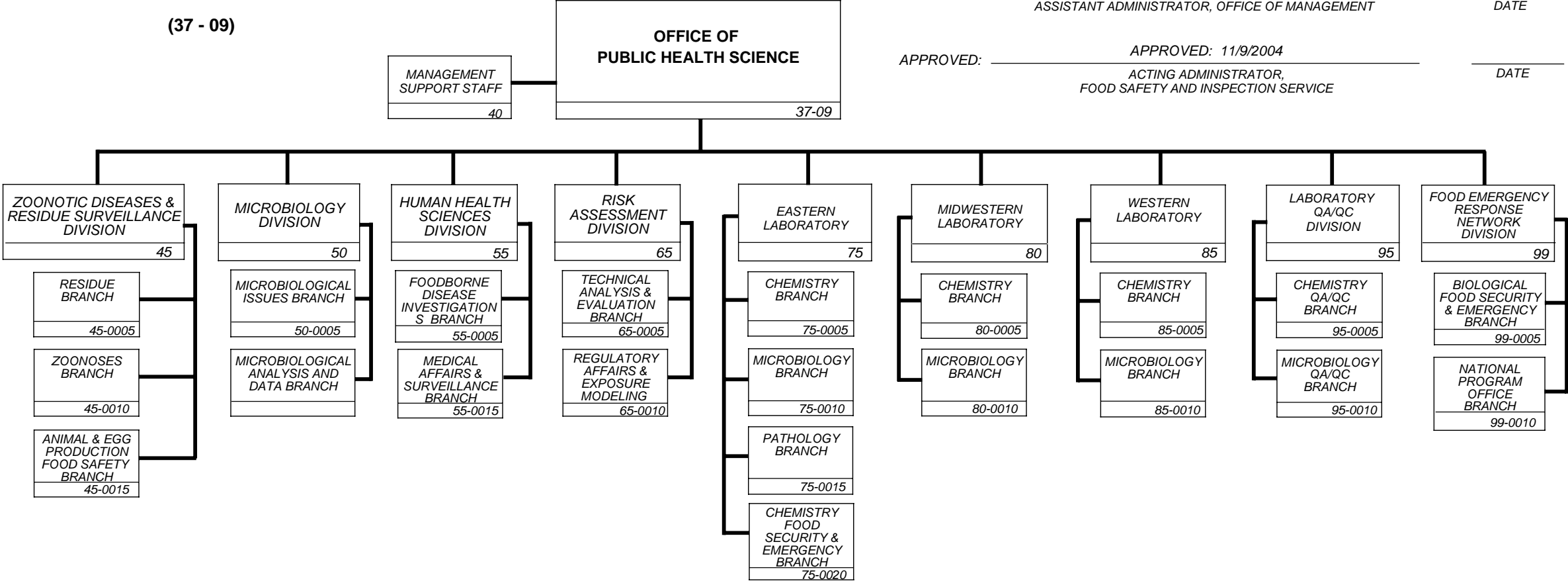


FOOD SAFETY AND INSPECTION SERVICE
OFFICE OF PUBLIC HEALTH SCIENCE

(37 - 09)



RECOMMENDED: _____
ASSISTANT ADMINISTRATOR,
OFFICE OF PUBLIC HEALTH SCIENCE
DATE

CONCURRED: _____
ASSISTANT ADMINISTRATOR, OFFICE OF MANAGEMENT
DATE

APPROVED: 11/9/2004
ACTING ADMINISTRATOR,
FOOD SAFETY AND INSPECTION SERVICE
DATE

The Office of Public Health Science (OPHS) provides expert scientific analysis, advice, data, and recommendations on all public health matters in FSIS. For example, OPHS describes, defines, and analyzes the entire spectrum of foodborne diseases in the human population, links them back to the food animal population, and determines the health effects of exposure to hazards associated with the consumption of meat, poultry, and egg products; operates four ISO accredited field service laboratories which coordinate and conduct laboratory analytical services; responds to food security and foodborne illness emergencies through the operation of a nationwide network of food laboratories; performs risk assessments of biological and chemical hazards in meat, poultry, and egg products to evaluate intervention strategies to reduce foodborne risks; maintains liaison with other Federal, state, and local public health officials; leads and coordinates all investigations whenever meat, poultry, or egg products are associated with foodborne illness outbreaks; designs, develops, and oversees passive and active surveillance systems to collect data and information regarding foodborne illness and pathogens and analyzes such information to assess the use and efficacy of prevention measures in human population; provides microbiological, chemical, and toxicological expertise, leadership, quality assurance, and quality control for the Agency; identifies food safety concerns associated with animal production, transportation, marketing, and pre-slaughter preparation of livestock, poultry, and production of eggs. **SUPERSEDES CHART APPROVED 7/13/04**